



Welcome to Top Cat Catering

Please find to follow a small selection of menus designed to give you some helpful ideas.

We are more than happy to have one of our managers arrange to meet you at your chosen venue to help in the planning of your event and of course be there on the day.

Based at the Friquet Hotel, the Islands most popular Carvery style restaurant we carry through our commitment of good value for money & friendly efficient service.

**For an informal discussion of your needs telephone
Paul Rowe or Ian Parry
01481 253114 or 256509**

We will be more than happy to tailor your special event

Barbecue Menu Selector

<u>A</u>	<u>B</u>	<u>C</u>
Spicy Lamb Kebabs	Tandoori Chicken	Half Lobster
King Prawns	Chicken Portions	
Sirloin Steak	100% Beef ¼ Pounders	
Darn of Salmon	Cumberland Sausage	
Breaded King Prawns	BBQ Spare Ribs	
	Lamb Cutlets	

Menu Number

1, Any 3 Items from B	£7.95
2, Any 4 Items from B	£8.50
3, Any 1 Item from A & Any 3 Items From B	£9.45
4, Any 2 Items from A & Any 3 Items From B	£10.45
5, Any 5 Items	£12.50

Vegetarian Option: Vegetable Kebab or Vegetarian Burger

Inclusive of a selection of Freshly prepared seasonal salads, Jacket Potatoes & French bread.

We will be happy to offer any other combination you can think of.
All prices are based on a minimum of 30 people.

Our prices include an initial site visit, discussion/planning, delivery to your venue, setting up, staff to cook and clear away, removal of waste, barbecue equipment, cutlery/crockery and of course your choice in barbecue food.
N.B. We can also arrange drinks or a fully licenced bar.

Additional Items

Melon Cocktail	£2.25
Corn on the Cob	£2.25
Deep – Fried Mushrooms	£2.25

Desserts

Tiramisu	£2.50
Caramel Apple Pie	£2.50
Fresh Fruit Salad & Cream	£2.50
Profiteroles & Chocolate Sauce	£2.50
Fresh Strawberries & Cream (In Season)	£2.50
Freshly Brewed Filter Coffee	£1.00



HOG ROASTS

TWO OPTIONS

Option One

We supply it you cook it (the fun bit!)

Price = £300 can serve up to 80 people

- Includes
1. Hog Roast Machine
 2. Whole Pig
 3. Correct mounting of Pig on machine
 4. Propane Gas Cylinder
 5. Delivery & Collection
 6. Cleaning of Machine
 7. Disposal of Carcus
 8. Advice on cooking

Option Two – Hog Roast Buffet

We supply, cook & serve a wonderful Hog Roast Buffet

Price = £10.50 minimum 60 people

We ask for a 10% deposit to confirm the date you require.

COCKTAIL MENU NO 1

Delivered To Your Door

Assorted Quiche Bites

Cocktail Sausage Rolls

Cocktail Sausages Wrapped in Bacon

Crudities with Various Dips

Cocktail Sandwiches to include:

Ham, Rare Beef, Pate, Prawn Marie Rose, Smoked Salmon

Crisps, Salted Peanuts

£6.50

(Minimum Number 30)

Delivery Only

COCKTAIL MENU NO. 2

Assorted Quiche Bites

Smoked Salmon Toasts

Cocktail Sausage Rolls

Cocktail Vol-au-Vents

(Prawn Thermidor, Chicken & Mushroom)

Melon and Parma Ham

Crudities with Various Dips

Cocktail Sandwiches to include:

Pate, Ham, Rare Beef, Prawn Marie Rose, Smoked Salmon

Cocktail Sausages wrapped in Bacon

Crisps, Salted Peanuts

£7.50

(Minimum Number 30)

Delivery Only

RECEPTION MENU

Smoked Salmon Toasts

Melon wrapped in Parma Ham

Assorted Mini Quiches (to include Vegetarian)

Cocktail Sausage Rolls

Cocktail Sausages wrapped in Bacon

Crudities with Various Dips

Cocktail Vol-au-Vents of:-

(Curried Chicken, Ham and Mushroom, Lobster Thermidor, Prawn Marie Rose)

Selection of French Open Sandwiches to include:-

Ham, Rare Roast Beef, Pate, Prawn Marie Rose, Smoked Salmon

Crisps, Salted Peanuts

SERVED HOT

Tandoori Chicken Drumsticks

**King Prawns wrapped in Filo Pastry & deep-fried
Served with a lemon scented mayonnaise**

Deep-fried Mushrooms

Served with a Tartar Sauce Dip

£9.50

(Minimum Number 30)

Above 60 people to include staff serving the meal

FORK BUFFET NO. 1

Freshly Baked French Bread and Butter

**Melon Slices Wrapped in Parma Ham
Traditional Turkey and Cranberry Pie
Demi Darnes of Fresh Salmon
Cocktail Sausages Wrapped in Bacon
Cocktail Sausage Rolls
Pate de Champagne
Tomato and Broccoli Quiche**

SERVED HOT

**Tender Pieces of Dry Roasted Chicken Tandoori
served with Pilau Rice
Deepfried Mushrooms Stuffed with Boursin**

**A Selection of Seasonal Salads to include:
Coleslaw, Potato Salad, Waldorf Salad, Tomatoes,
Cucumbers, Various Lettuces, Mixed Peppers, Spring Onions
A Variety of Dressings, Mustards and Pickles
to complement the Buffet**

*** * * ***

**Tart au Citron
Or
Profiteroles
White Chocolate sauce & cream**

*** * * ***

**£12.50
(Minimum Number 30)**

FORK BUFFET NO.2

Freshly Baked French Bread and Butter

Assorted Mini Vol-au-Vents

(Prawn Thermidor, Chicken & Mushroom, Ham & Sweetcorn)

Demi Darnes of Fresh Salmon

Fresh Scottish Smoked Salmon

Tomato & Broccoli Quiche

An Assortment of Continental Charcuterie

Fresh Melon Slices Wrapped in Parma Ham

SERVED HOT

Sweet and Sour Pork with Pilau Rice

Deepfried Scampi Tails Served with Tartare Sauce

A Selection of Seasonal Salads to include:

**Coleslaw, Potato Salad, Waldorf Salad, Tomatoes,
Cucumbers, Various Lettuces, Mixed Peppers, Spring Onions**

**A Variety of Dressings, Mustards and Pickles
to complement the Buffet**

*** * * ***

Pecan & Caramel Cheesecake

Or

Traditional Apple Pie

*** * * ***

£13.50

(Minimum Number 30)

FORMAL BUFFET NO. 1

Fresh Seasonal Melon

Served with a selection of fruits & Raspberry Coulis

Or

Guernsey Cream of Tomato Soup

*** * * ***

Fully Decorated Roasted Sirloin of Beef

Fully Decorated York Ham

Whole Dressed Salmon

Quartered Spring Chicken

King Prawns

Shell on Prawns

Smoked Mackerel

A Selection of Sliced Continental Meats

*** * * ***

A Selection of Seasonal Salads to include:

**Lettuces, Radishes, Tomatoes, Peppers, Cucumber,
Coleslaw, Potato Salad, Rice Salad, Russian Salad.**

**A Variety of Dressings, Mustards and Pickles
to complement the Buffet**

*** * * ***

Profiteroles filled with Cream & dipped in Chocolate

Or

Crème Brulee

*** * * ***

Freshly Brewed Filter Coffee and Mints

£16.50

(Minimum Number 40)

FORMAL BUFFET NO. 2

Smoked Scottish Salmon Served with Capers, Black Pepper Brown Bread and Garnished with Prawns

Or

Traditional Italian Minestrone Soup served with Freshly Grated Parmesan Cheese

*** * * ***

**Fully Decorated Sirloin of Beef
Fully Decorated Norfolk Turkey
Fully Decorated York Ham or Hot Honey Roast Ham
(all the above meats are carved at the Buffet)**

**Whole Dressed Salmon
Half Guernsey Lobster Displayed
with Fresh Hand Picked Guernsey Crab
Cold King Prawns and Shell on Prawns
Smoked Mackerel
An Assortment of Continental Charcuterie**

Hot Minted New Potatoes

*** * * ***

**A Selection of Seasonal Salads to include:
Lettuces, Radishes, Tomatoes, Peppers, Cucumber,
Beetroot, Onions, Coleslaw
Bean Salad, Potato Salad, Rice Salad,
Russian Salad, Waldorf Salad, Pickled Red Cabbage.
A Variety of Dressings, Mustards and Pickles
to complement the Buffet**

*** * * ***

**Fresh Local Strawberries & Cream
Or**

Coffee Parfait served with Baileys cream liquor

*** * * ***

**Freshly Brewed Filter Coffee and Mints
£19.50
(Minimum Number 40)**

Sample Wine List

White

1. Vistamar, Sauvignon Blanc, Chile £10.50
An exuberantly flavoured dry white wine with deep fruit flavours
2. Chardonnary, Moondara 2006, Australian £10.95
Rich buttery tropical fruit flavoured wine with a crisp, refreshing acidity and style
3. Sindo Blanco, Spain £11.50
Fresh, soft fruit flavours and balanced acidity in a true Sauvignon Blanc style
4. Chenin Blanc (Unoaked), Cape Promise, South Africa £12.50
A modern style with lively ripe fruit and a twang of grapefruit in the finish.
5. Pinot Grigio, delle Veneze, Veritiere £12.95
Dry, clean and crisp, gently nutty with lively flavours and a citrus finish.
6. Riesling, Dopff & Irion, Vin d'Alsace £15.50
Refreshing and easy drinking Riesling from Alsace at its best, displays delicate, spring aromas and lemon lime intensity.

Red

1. Tempranillo, Pleno Navarra, Spain £10.50
Well balanced, smooth drinking Spanish red
2. Cote du Rhone, Apellation Controlee £10.95
Medium bodied red, plenty of rich ripe fruit whilst retaining a good balance.
3. Merlot, McGuigans, Black Label, Australia £12.50
Uncomplicated primary plum fruit flavours in a juicy everyday style.
4. Bordeaux, Chateua Belle-Garde £12.95
Be seduced by the softness of the wine and its expressive fruitiness
5. Rioja, Vega del Rayo £13.80
Light in colour with bright, juicy, soft fruit flavours and just a hint of oak.
6. Shiraz (Syrah), Vina Chocolan, Reserva, Chile £16.50
Complex mix of spicy, peppery, ripe fruit flavours with a softening tannin backbone.



Wine Corkage

What is Wine corkage?

Corkage is a charge per bottle for wine not supplied by us.

How much is corkage?

We charge just £4.00 per bottle, any bottle, be it champagne, red or white wine and mineral water.

What does the £4.00 cover?

Here is a summary:

- a) Correct storage of bottles prior to event
- b) Refrigeration of white wine and water prior to event
- c) Transportation of bottles in refrigerated vans to event
- d) Cooling and storage of bottles at event
- e) Opening of bottles
- f) Service at tables
- g) Monitoring of consumption during event
- h) Clearing and disposal of empty bottles
- i) Supply of all glasses
- j) Clearance/washing up of glasses
- k) Staff costs

How many bottles should I supply?

An average wine bottle contains around 5 ½ glasses. If you have 60 guests and you want them to have a glass each its:

$$60 \text{ divided by } 5 \frac{1}{2} = 11 \text{ bottles}$$

How much will my final wine bill be?

Example:

If you supply say 12 bottles of champagne it will be $12 \times £4.00 = £48.00$

Equipment Hire

	<u>Hire Charge</u>	<u>Replacement Cost</u>
<u>Crockery</u>		
Dinner Plate (10 5/8")	£3.00 per dozen	£4.50 each
Side Plate (6 1/2")	£3.00 per dozen	£3.00 each
Starter Plate (8 1/4")	£3.00 per dozen	£3.00 each
Soup/Dessert Bowls	£3.00 per dozen	£3.00 each
Cups	£2.00 per dozen	£2.20 each
Saucer	£2.00 per dozen	£2.20 each
<u>Cutlery</u>		
Main Knives	£2.50 per dozen	£1.50 each
Main Forks	£2.50 per dozen	£1.50 each
Side Knives	£2.50 per dozen	£1.50 each
Dessert Forks	£2.50 per dozen	£1.50 each
Dessert Spoons	£2.50 per dozen	£1.50 each
Soup Spoons	£2.50 per dozen	£1.50 each
Tea Spoons	£2.50 per dozen	£1.50 each
Fish Knives	£2.50 per dozen	£1.50 each
Fish Knives	£2.50 per dozen	£1.50 each
<u>Tables</u>		
Round (seat 10)	£5.50 each	
Chairs (Patio)	£1.75 each	
Tressle Tables	£4.50 each	
<u>Glasses</u>		
Wine Glasses	£3.00 per dozen	.85p each
Champagne Flutes	£3.00 per dozen	£1.20 each
10oz Tumblers	£3.00 per dozen	.85p each
Water Jugs	£2.00 each	£5.50 each
<u>Equipment</u>		
	1st Day	Daily Thereafter
Double Gas Fryer (<i>Gas not supplied</i>)	£40.00 per day	£10.00 per day
Single Gas Fryer (<i>Gas not supplied</i>)	£30.00 per day	£10.00 per day
Small Electric Fryer	£17.50 per day	£5.00 per day
Gas BBQ (Small) (<i>Gas not supplied</i>)	£45.00 per day	£10.00 per day
Gas BBQ (Large) (<i>Gas not supplied</i>)	£70.00 per day	£15.00 per day
Plate Stacker	£40.00 per day	£5.00 per day
Chaffing Dish	£15.00 per day	£5.00 per day
Fuel for Chaffing Dish	£3.00 per Tin	NA
Gas Water Boiler (<i>Gas not supplied</i>)	£20.00 per day	£5.00 per day
Electric Water Boiler	£20.00 per day	£5.00 per day
Stainless Steel Flats	£2.50 each	.40p per day
Large Salad Bowls	£3.50 each	.50p per day
Carvery Unit	£40.00 per day	£10.00 per day

Delivery & Collection £10.00 each way
Minimum Hire Charge £40.00

SATISFIED CUSTOMER COMMENTS

BBQ

To all at TopCat Catering,

Thank you for a wonderful barbeque you provided for my daughter's Christening – the food was excellent and the staff were polite, helpful and friendly – which made for a good celebration.

We shall certainly be recommending "TopCat's" services.

Thank you once again,

"The Clayton Family"

BBQ

Just to say a big 'thank you' for Saturday, it was fantastic food and we had lots of compliments. Would happily recommend you.

Thanks again,

V.S.

CORPORATE

Dear Paul,

Wave Telecom Summer Wave

Please accept our thanks for your help and support with the catering for Summer Wave. The food was fantastic and the staff who worked at the event were very efficient.

Thank you once again and we look forward to working with you again in the future.

Kind regards

CORPORATE

Dear Paul

Catering for Collas Day Cricket Match

We write to thank you for the fantastic spread laid on by your staff at our recent cricket match with Royal Bank of Scotland.

The evening was a great success, enjoyed by both the players and spectators. The service you provided contributed significantly to the enjoyment of the evening.

We certainly will be looking to work with you again should similar sporting events be arranged in the future.

Kind regards,